



Festive Foods Catering Casanova, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Festive Foods Catering

"We are a full service catering and event planning company."

Green Statement: "While our professional focus is creating exceptional events, we take our roles as "stewards" of the planet we inhabit very seriously. We strive to make a difference each day, and encourage our employees and our clients to make the same commitment to tread gently on our Earth. Whenever possible, we purchase locally, and partner with sustainable farms, and other "Green" entities."



CORE ACTIVITIES for Restaurants

☑ This symbol indicates a required activity for Virginia Green Restaurant facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to **Festive Foods Catering** can expect the following practices:

☑ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:

- Recycle: glass, aluminum cans, plastic, office paper, newspaper, cardboard, packing supplies, fluorescent lamps
- Track overall waste bills
- Have numeric goal to reduce overall materials that go to the landfill
- Donate excess food from events
- Have an effective food inventory control system that minimizes wastes
- Purchase locally-grown produce and other foods whenever possible
- Purchase organic and sustainably grown foods
- Use dishware and glassware to minimize the use of disposables
- Provide condiments and cream and sugar, etc. in bulk
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Purchase recycled content paper towels and toilet paper
- Use bulk soap dispensers in public restrooms
- Use a last-in/first-out inventory and labeling system
- Encourage suppliers to minimize packaging and other waste materials
- Purchase from vendors and service providers with a commitment to the environment
- Use electronic correspondence and billing
- Use "green" Cleaners that are dispensed in bulk

- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use less toxic materials
- Minimize the use of pesticides and herbicides

☒ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- Use disposable containers made from recycled content paper

☒ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:

- Use their grease to make bio-diesel

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:

- Track overall water usage and wastewater
- Perform preventative maintenance to stop drips and leaks
- Use water-flow metering to discover leaks and areas of high use
- Have:
 - low flow restrictors on faucets and showerheads
 - low flow toilets
- Discourage water-based cleanup (sweeping first) and use microfiber technology mops
- Have an effective stormwater management plan including: minimization of impervious areas (paving, concrete, etc)
- Maintain vegetative buffers around streams and ponds
- Have an all natural sewage treatment plant on-site

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:

- Track overall energy bills
- Use:
 - compact fluorescent light bulbs in all rooms and in canned lighting
 - LED Exit Signs
- Have high efficiency heating & air conditioning (HVAC) systems
- Perform preventative maintenance on HVAC system
- Have geothermal heating and cooling
- Have individual thermostats for each room/area
- Use natural lighting
- Use lighting sensors to turn on/off lights
- Purchase EnergyStar-rated computers, copiers, and appliances
- Have thermal-rated windows and insulation
- Use directional (downward-facing) lighting in parking areas and other outdoor areas
- Use fuel efficient vehicles or hybrid vehicles
- Our property uses battery powered golf carts
- We have a continuing quest to be good corporate and private citizens and reduce the carbon footprints created by our company and the events we orchestrate.

For more information on **Festive Foods Catering**, see www.festivefoods.com or contact **Eduardo Carrasco** at ecarrasco@festivefoods.com or 888-230-4440.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

